

BAKED JAM ROLL

INGREDIENTS

- 4oz flour
- 3oz ground rice
- 4oz margarine
- water

DID YOU KNOW?

Butter was rationed to only 6oz per week!

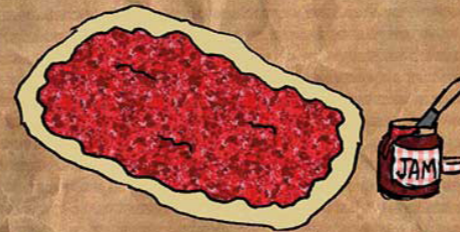


1. Mix the flour and ground rice together. Rub the margarine in with your fingers.

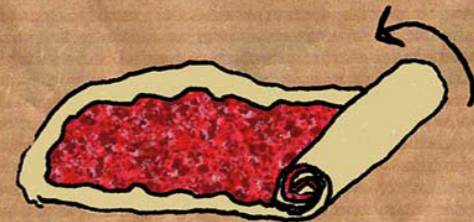
2. Slowly add teaspoons of water and mix it in. Keep adding water until the mixture sticks together.



3. Using a rolling pin, roll out the mixture to about 5mm thick.



4. Spread jam over the pastry. Leave about 2cm around the edge.



5. Wet the edges and roll the pastry up.

Bake on a greased tray for 30 minutes.

